



CATERING MENU

Brunch & Lunch Buffet Menu Options

Choice of 3

20-49 people at \$28 pp

50-99 people at \$26 pp

Choice of 4

20-49 people at \$34 pp

50-99 people at \$32 pp

ALL CATERING INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS

Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person

Can choose a combination from brunch and lunch categories

Brunch

☐ ***Greek Yogurt & Fruit Parfaits***

Strawberries, Blueberries,
Raspberries, Granola

☐ ***Chicken & Waffles***

Butter Chips & Syrup

*Chicken Can Be Made Spicy
with In-house Nashville
Seasoning

☐ ***Mini Pancakes Skewers***

Topped w/Blueberries &
Raspberries

☐ ***Biscuits & Gravy***

House-Made Sausage Gravy

☐ ***French Toast***

Texas Toast, Cinnamon Sugar,
Powdered Sugar, Butter Chips

☐ ***Mini Avocado Toast***

Sourdough, Olive Oil, Sea Salt,
Cherry Tomatoes, Onions

☐ ***Breakfast Tacos***

Flour Tortillas, Fried Fiesta
Potatoes, Egg or Chorizo,
Avocado, Pickled Red Onions
House-Made Salsa

☐ ***Deviled Egg Platter***

Traditional, Bloody Mary, Elote, &
Carbonara



Lunch

☐ ***Chicken Salad Sandwich***

Lettuce, Tomato, on a Croissant

☐ ***Egg Salad Sandwich***

Lettuce on a Croissant

☐ ***Tuna Salad Sandwich***

Lettuce, Tomato, on a Croissant

☐ ***Cucumber Rolls***

Thyme Cream Cheese & Honey
Drizzle

☐ ***Chicken Caesar Wrap***

Seasoned Chicken Breast
Tossed in House-Made Caesar
Dressing Parmesan, on a
Spinach Wrap

☐ ***Buffalo Chicken Wrap***

Seasoned Chicken Breast
Tossed in Buffalo Sauce, Ranch
Lettuce, Red Onion, Mozzarella
on a Sundried Tomato Wrap

☐ ***Mini Grilled Cheese Sipper***

Cheddar & Swiss on a
Sourdough & House-made
Roasted Tomato Soup

☐ ***Turkey & Swiss***

House-Made Bacon Jam on a
Hawaiian Roll

☐ ***Italian Trio Sandwiches***

Salami, Capicola, Prosciutto,
Spring Mix, Red Onion, Cherry
Tomato, Roasted Red Peppers,
Fresh Mozzarella, Balsamic
Glaze

☐ ***Prosciutto Crostini***

Arugula, Goat Cheese, Honey
Drizzle on a Crostini

☐ ***Bruschetta***

Cherry Tomatoes, Red Onions,
Basil, Olive Oil, Balsamic Glaze
on a Crostini

☐ ***Pasta Salad***

Rotini, Olive Oil, Sun Dried
Tomatoes, Olives, Parmesan,
Red Onion

☐ ***Potato Salad***

Red Potato, Red Onion, Egg



Appetizer Buffet Menu Options

Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person

Choice of 3

20-49 people at \$28 per person

50-99 people at \$26 per person

Choice of 4

20-49 people at \$34 per person

50-99 people at \$32 per person

Appetizers

☐ ***Beef Sliders***

Served with Smoked Cheddar,
Cajun Aioli, Caramelized Onions

☐ ***Pork Sliders***

BBQ Sauce, Pickled Onions,
Farmhouse Slaw

☐ ***Ribeye Sliders***

Bell Peppers and Onions

☐ ***Caprese Skewers***

Tomatoes, Fresh Mozzarella,
Fresh Basil Leaves Served with
Balsamic Reduction

☐ ***Grilled Zucchini Hummus Roll***

Feta & Roasted Bell Pepper

☐ ***Mini Beef Wellington***

Red Wine Reduction

☐ ***Vegetable Spring Roll***

Sweet Chili Sauce

☐ ***Italian Meatballs***

Basil Marinara

☐ ***Mini BLT***

Bacon, Spring Mix, Tomato,
Garlic Mayo

Flatbread Pizzas

☐ House-made Marinara, Basil,
Mozzarella, & Tomato

☐ House-made Marinara &
Sausage

☐ Black Mission Fig Honey, Bacon,
Mascarpone & Ricotta
Fresh Basil



Dinner Buffet Catering Menu

\$45 Per Person

CHOOSE ONE FROM EACH CATEGORY

ALL CATERING INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS

Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person

Salad Choices (Choose One)

☐ ***Oak Street Salad***

Local Greens, Farmhouse Dressing, Manchego Cheese, Radishes, Baby Tomatoes, Red Onion, Cucumber, Sunflower Seeds

☐ ***Caesar Salad***

Romaine Lettuce, Shaved Parmesan, Red Onion, Croutons, House-made Caesar Dressing

☐ ***Tomato Mozzarella Salad***

Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Entrée Choices (Choose One)

☐ Seared Atlantic Salmon with Lemon

Caper Sauce

☐ Chicken Marsala with Shallots &

Wild Mushrooms

☐ Smoked Pork Loin with

Pork Jus

☐ Pasta Con Broccoli with House-made

Alfredo Sauce

☐ Sliced Beef Top Round &

Beef Bone Jus

☐ Penne Pasta with Seasonal Vegetables,

House-made Marinara Sauce

☐ Gnocchi Three Ways with

House-made Pesto, Marinara
& Alfredo

☐ Eggplant Parmesan with House-made

Marinara Sauce & Fresh Herbs



Dinner Buffet Catering Menu (Continued)

Starch Choices (Choose One)

- ☐ Garlic Whipped Potatoes
- ☐ Roasted Fingerling Potatoes with Rosemary
- ☐ Parmesan Risotto
- ☐ Penne Pasta with House-made Marinara
- ☐ Linguine Pasta with Olive Oil
- ☐ Cilantro Lime White Rice

Vegetable Choices (Choose One)

- ☐ Brussel Sprouts
- ☐ Roasted Carrots
- ☐ Green Beans with White Wine & Butter
- ☐ Broccolini with Garlic & Herbs

Add A Protein To A Pasta Side (Optional)

- ☐ Chicken (\$3 Per Person)
- ☐ Beef (\$5 Per Person)
- ☐ Shrimp (\$6 Per Person)



Boards & Platters (À la Carte)

EACH BOARD OR PLATTER SERVES UP TO 20 PEOPLE

ALL CATERING INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS

Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person

☐ ***Charcuterie Board \$85***

Mix of Aged Cheeses, Cured Meats & Assortment of Crackers

☐ ***Fresh Vegetable Platter \$70***

Carrots, Celery, Cucumbers, Tomatoes & Asparagus Served with House-made Farmhouse Dressing

☐ ***Hummus Platter \$65***

Fresh Celery, Olives, Roasted Red Bell Peppers, Squash & Zucchini with Pita Bread

☐ ***Fresh Fruit Platter \$70***

Seasonal Fruits such as Strawberries, Pineapple, Grapes & Melons

Extras

☐ ***Cake Cutting & Plating***

\$1.50 Per Person

☐ ***Upgrade to Real Plates, Flatware & Cloth Napkins***

\$2.00 Per Person



Passed Hors d'oeuvres

Passed on trays by servers throughout agreed upon time during event

☐ **Choice of 3**

20-49 people at \$28 per person

50-99 people at \$26 per person

☐ **Choice of 4**

20-49 people at \$34 per person

50-99 people at \$32 per person

☐ ***Italian Meatballs***

House-made Marinara, Parmesan, Basil

☐ ***Ribeye Skewers***

Bell Peppers & Onions, Rosemary Olive Oil

☐ ***Caprese Skewers***

Tomatoes, Mozzarella, Fresh Basil & Balsamic Reduction

☐ ***Bacon Wrapped Dates***

Soy Honey Glaze

☐ ***Shrimp Cocktail***

☐ ***Mini Beef Wellington***

Red Wine Reduction

☐ ***Grilled Zucchini Hummus Roll***

Feta & Roasted Bell Pepper

☐ ***Mini Bruschetta***

Baby Tomatoes, Olive Oil, Basil, House-made Pesto, Crustini, Balsamic Glaze



Deconstructed Taco Buffet

All ingredients are made in house. Catering orders come with chips & salsa, accouterments for taco fillings, corn & flour tortillas, spanish rice & street corn.

Includes disposable plates, silverware & napkins.

Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person

Choice of 1 taco \$18 per person

Choice of 2 tacos \$21 per person

Choice of 3 tacos \$24 per person

Protein Choices:

☐ ***Smoked Chicken Tinga***

Pico, Cabbage, Cotija, Lime Aioli

☐ ***Ancho Chile Braised Beef***

Cabbage, Avocado Salsa, Cotija, Red Onion, Cilantro

☐ ***Chili Verde Pork***

Stewed in Tomatillos, Chilis & Garlic, Topped with Cabbage

☐ ***Achiote Fried Sweet Potato***

Cabbage, Southwest Black Bean Salsa, Queso Fresco

Extras (Serves 20 People)

☐ Queso \$25 (Quantity _____)

☐ Guacamole \$30 (Quantity _____)



Sushi Bar

All catering orders come with wasabi, ginger & soy sauce. Each roll has 8 pieces and can serve 1-2 people. Minimum of 10 rolls per catering order.

Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person

☐ **California Roll** \$14 (Quantity ____)

Crab, Cucumber, Avocado

☐ **Veggie Roll** \$10 (Quantity ____)

Cucumber, Carrots, Asparagus, Topped with Avocado & Crispy Onions

☐ **Don Draper Roll** \$18 (Quantity ____)

Tuna, Sriracha Mayo, Carrots, Green Onion, Topped with Avocado & Black Tobiko Roe, Sesame Seeds

☐ **Ocean Master Roll** \$24 (Quantity ____)

Salmon, Tuna, Yellowtail, Avocado, Cucumber, Topped with Red Tobiko Roe, Eel Sauce

☐ **Spicy Cottleville Roll** \$14 (Quantity ____)

Spicy Salmon, Asparagus, Sriracha Mayo, Eel Sauce, Orange Tobiko Roe

☐ **Roots Roll** \$16 (Quantity ____)

Salmon, Cucumber, Avocado, Crispy Onions, Sesame Seeds

Nigiri

Price Per Piece, All Served on Rice with Nori

Salmon \$4 (Quantity ____)

Tuna \$5 (Quantity ____)

Avocado \$3 (Quantity ____)

Shrimp \$5 (Quantity ____)

Yellow Tail \$5 (Quantity ____)



Three Course Plated Dinner

\$75 Per Person

Served with Signature Plates, Silverware & Cloth Napkins. Served in coursed fashion by servers.

Choose One Starter:

☐ ***Caesar Salad***

Romaine Lettuce, Shaved Parmesan, Red Onion, Croutons, House-made Caesar Dressing

☐ ***Oak Street Salad***

Local Greens, Farmhouse Dressing, Manchego Cheese, Baby Tomatoes, Red Onion, Cucumber, Sunflower Seeds

☐ ***Tomato Mozzarella Salad***

Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Choose One Entree:

☐ ***Beef Tenderloin***

Cast Iron Seared Tenderloin, Truffle Whipped Potatoes, Roasted Local Carrots, Red Wine Reduction

☐ ***Pan Seared Duck Breast***

Orange Sauce, Broccolini with Roasted Garlic

☐ ***Pan Seared Halibut or Atlantic Salmon***

Garlic Cream Succotash, Topped with Herb Butter

☐ ***Roasted Lamb Rack***

Roasted Garlic Fingerling Potatoes & Chimichurri Verde Sauce

Choose One Dessert:

Ask Chef for Current Selection



Oak Street Catering Event Form

Client Name & Event Name: _____

Event Date: _____

Number of Attendees: _____

Location Where Event Is Held: _____

Event Rental Start Time: _____ Event Rental End Time: _____

- | | | |
|-------------------------------------|--|---|
| <input type="checkbox"/> Birthday | <input type="checkbox"/> Reunion | <input type="checkbox"/> Shower |
| <input type="checkbox"/> Retirement | <input type="checkbox"/> Anniversary | <input type="checkbox"/> Rehearsal Dinner |
| <input type="checkbox"/> Graduation | <input type="checkbox"/> Corporate Event | <input type="checkbox"/> Other: _____ |

Client Phone Number: _____

Client Address: _____

Client City: _____ Client State: _____ Client Zip: _____

Client Email: _____

- ☐ I understand any buffets purchased will be out for a maximum of 2.5 hours
- ☐ I understand that to book my event I will pay half down for my catering and that the final head count and remaining payment is due 2 weeks prior. (I understand I can add to the guest count, however, I cannot subtract)
- ☐ Buffet staff fee up: 25 people \$150 26-55 people \$250, 56-100 people \$350
- ☐ Plated Dinner Staff up to 25 people is \$250, for 26-55 people is \$350, and for 56-100 people is \$450
- ☐ I understand that we will have a service fee of 10%

Client Signature: _____ Date: _____



Oak Street Catering Event Form (Continued)

Please Note: This Page Must Be Completed & Returned For Your Bar Package To Be Finalized

☐ Please use the method of payment on invoice to complete this payment.

I _____ authorize Oak Street Lounge, LLC to utilize my card/ACH for the method indicated above, via checkbox. I acknowledge Oak Street Lounge, LLC will be executing withdrawal, as indicated by checkbox above, of costs associated with the venue booking.

The info listed below is for my EVENT DATE on ____/____/____. The payee will be notified of any additional costs that arise during/after the event date. This payment will be finalized 2-3 weeks prior to the event.

Billing Address: _____

City: _____ State: _____ Zip Code: _____

Billing Phone Number: _____ Billing Email: _____

Account Type:

☐ Visa

☐ Discover

☐ MasterCard

☐ ACH (Bank Account) Name: _____

☐ AmEx

Card or Bank Account Number: _____

Routing Number (ACH Only): _____

Expiration Date: _____ CVV Number: _____

I authorize the Oak Street Lounge, LLC to charge the credit card/ACH indicated in this authorization form according to the terms outlined above. This payment authorization is to be utilized as indicated above via checkbox for costs associated with the event outlined in this contract. I certify that I am an authorized user of this credit card/ACH and that I will not dispute the payment with my credit card company or bank; so long as the transaction corresponds to the terms indicated in this form.

Signature: _____ Date: _____